
RECIPE LION
28 Simple
Slow Cooker
Suppers
Discover Your Inner Chef

28 Simple Slow Cooker Supper Recipes

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Letter from the Editors

Dear Reader,

The holidays are over and so is the exhaustion of preparing multi-course meals for family and friends. The winter months are the perfect time to sit back, relax and let your slow cooker do all the cooking for you. You can prep your meal the night before, set your slow cooker in the morning and have dinner ready by the time everyone is home from work and school.

We have gathered our favorite slow cooker recipes, including chicken recipes, beef recipes, pork recipes, and soups and stews. We have everything from slow cooker BBQ meatballs and barbecued spareribs to pot roast with noodles and roast chicken with rosemary and garlic.

All of the recipes in this tasty collection involve almost no preparation time. Just set up your ingredients in the slow cooker and enjoy a hot, delicious meal at the end of the day. Your family and friends will think you slaved away all day in the kitchen to make the wonderful meals that these easy slow cooker recipes help create.

For more delicious Slow Cooker recipes, be sure to check out RecipeLion. Sign up for RecipeLion's *Quick and Easy Recipes* newsletter to get free recipes delivered to your inbox every week.

Happy Cooking!

Sincerely,

The Editors of RecipeLion

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Slow Cooker Chicken Breasts

Description

This easy slow cooker chicken recipe is a great way to make delicious chicken breasts without any effort. Serve these with rice, noodles and a salad for a perfectly balanced meal.

Ingredients

- 5 boned and skinned chicken breast halves
- 1 large onion, diced
- 3 large baking potatoes, diced
- 2 tablespoon butter or margarine
- 2 cans reduced fat cream of chicken soup, condensed
- 1/2 cup dry sherry
- 1 teaspoon tarragon
- 1 teaspoon Worcestershire sauce
- 1/4 teaspoon garlic powder, or garlic salt
- 4 ounce canned mushrooms, drained

Instructions

1. Rinse chicken breasts and pat dry; place in slow cooker. Add onion and potatoes.

2. In a saucepan, combine remaining ingredients and heat until smooth and hot. Pour over chicken breasts. Cover and cook on low setting for 8 to 10 hours.

Barbecue Sloppy Joes



Description

Sloppy Joes are everyone's childhood favorite. Re-live the memories with this tasty recipe that can be made in a slow cooker.

Ingredients

- 2 pound hamburger
- 1/2 cup onion
- 1/4 cup celery
- 1 tablespoon Worcestershire Sauce
- 1 teaspoon vinegar
- 1 teaspoon mustard
- 1/2 cup catsup
- 5 tablespoon brown sugar
- 2 tablespoon lemon juice

Instructions

1. Put all ingredients into slow cooker and let cook all day.

   Stovetop: Fry hamburger; drain off excess fat. Put into a Dutch oven. Add remaining ingredients. Bring to boil, reduce heat and let simmer for 1 hour.

Beef and Vegetable Stew



Description

This hearty beef and vegetable stew combines flavors for a wonderfully warm winter meal. The potatoes in this stew make this a filling dish and because it's made in a slow cooker, it's a super easy recipe.

Serves: 6

Cooking Time: 8 hr

Ingredients

- 6 medium white potatoes (about 2 lbs) peeled and cubed
- 6 medium carrots, peeled and cut diagonally into 1/4-inch slices
- 1 onion, coarsely chopped
- 1 celery rib, chopped
- 2 pound beef stew meat or chuck roast, trimmed of fat and cut into 1-inch cubes
- 3 tablespoon all-purpose flour
- 1/2 cup beef broth
- 1 cup dry red wine
- 1 can corn, drained
- 1 can green bean, drained
- 1/2 bag frozen peas
- Salt and pepper, to taste

Instructions

1. In a 6-quart slow cooker, mix the potatoes, carrots, onion and celery. Toss the beef with flour to coat evenly. Add to the slow cooker. Top with the beef broth and red wine, pepper and salt.

Cover and cook on the high setting 1-1 1/2 hours.

2. Reduce the heat setting to low and cook 7 hours longer, or until the beef is tender, stirring once or twice during cooking.

3. Add the corn, beans and peas and cook for one more hour or until hot through. Season with salt and pepper to taste.

Country Ribs with Apples and Kraut

Description

This super simple ribs recipe is full of flavor. Slow cooking the ribs with apples, mushrooms and sauerkraut is a great way to enhance the taste of the ribs and break away from the traditional grilled or BBQ methods.

Cooking Time: 8 hr

Ingredients

- 3 pound pork ribs, trimmed of fat
- 16 ounce can sauerkraut, undrained
- 1 medium onion, thinly sliced into rings
- 8 ounce can mushroom stems and pieces, drained
- 1 large apple, cored and sliced
- 1/4 cup brown sugar
- 1/2 teaspoon celery seed

Instructions

1. Brown ribs in slow cooker pot (or skillet) on top of range over medium heat. Season with salt and pepper.

2. Transfer cooker pot to base unit or meat from skillet into cooker pot. Layer sauerkraut, onion, mushrooms, apple wedges and brown sugar over ribs. Sprinkle with celery seed. Cover and cook on low 7-9 hours.

Slow Cooker Macaroni and Cheese



Description

This macaroni and cheese recipe takes southern baked macaroni and cheese one step further and does it in a slow cooker. Who'd have thought that mac and cheese could be done in a slow cooker? Try it today and you'll be glad you did!

Ingredients

- 8 ounce macaroni, cooked and drained
- 2 tablespoon oil
- 1 12-ounce can evaporated milk
- 1 1/2 cup milk
- 1 teaspoon salt
- 1 dash black pepper
- 3 cup shredded cheddar cheese
- 1 stick margarine
- 2 eggs, well beaten

Instructions

Mix 2 1/2 cups cheese and margarine into macaroni while hot. Add oil and other ingredients, mix well. Grease slow cooker well. Pour in to slow cooker and sprinkle other 1/2 cup cheese over top. Cook on low for 3 to 4 hours.

Flank Steak in Mushroom Sauce



Description

Your guests will think you're a gourmet chef when they taste this slow cooked flank steak in mushroom sauce. And they won't have to know that your slow cooker did all of the work!

Serves: 4

Cooking Time: 9 hr

Ingredients

- 1 to 1.5 pounds flank steak
- 1/4 cup Sauternes wine
- 1 tablespoon soy sauce
- 1 clove garlic; minced
- 10 1/2 ounce can beef broth
- 1 tablespoon catsup
- 1 teaspoon prepared mustard
- 1 tablespoon instant minced onion
- 2 tablespoon cornstarch
- 2 tablespoon water
- 1/4 pound fresh mushrooms; sliced

Instructions

1. Place steak in slow-cooking pot. Combine sauterne, soy sauce, garlic, broth, catsup, mustard, and onion; pour over steak.

2. Cover and cook on low for 6 to 8 hours. Dissolve cornstarch in water; stir into pot. Add mushrooms. Turn control to high; cover and cook on high 20 to 30 minutes or until mushrooms are done.

Caribbean Chicken and Squash

Description

This unique chicken recipe is full of flavor. Butternut squash, tomato and curry make this a dish that you won't soon forget.

Ingredients

- 4 chicken thighs, skin removed
- 1 small butternut squash, peeled, seeded, cut into 1 1/2 inch pieces
- 1 medium onion, cut into wedges
- 14 1/2 ounce can diced tomatoes
- 1/4 cup water or broth
- 1 tablespoon hot curry powder
- 1 teaspoon chopped fresh gingerroot
- 1/2 teaspoon salt, optional

Instructions

1. In a 3 1/2 to 4 quart slow cooker, combine all ingredients except chicken. Mix well. Place chicken on top of mixture.

2. Cook on LOW 8 to 10 hours or until squash is done and chicken juices run clear when pierced. With forks, remove chicken from bones, and then cut into pieces. Stir into vegetable mixture. Serve with fresh bread and a green salad.

Slow Cooker Taco Casserole

Description

This tasty casserole tastes just like a baked taco. Cook this all-day while you work, relax on the couch or run errands - the slow cooker does all the work for you.

Cooking Time: 8 hr

Ingredients

- 1 pound ground beef or turkey
- 1 medium onion, chopped
- 1 clove garlic, minced
- $^1/_2$ cup green pepper, chopped
- 2 drops Tabasco sauce
- 15 ounce can tomato sauce
- 1 teaspoon chili powder
- 1 cup frozen corn
- 2 (16 oz.) cans chili with beans
- $^3/_4$ pound grated cheese
- Nacho cheese tortilla chips

Instructions

1. Brown ground meat and drain. Add onion, garlic, and pepper and cook until transparent. Add remaining Tabasco, tomato sauce, and chili powder.

2. Grease slow cooker and layer in 5 layers, beginning with meat mixture and nacho cheese tortilla chips, then the corn, chili, and grated cheese.

3. Cover and cook 6 to 8 hours on low.

Teriyaki Pork Roast

Description

Add a little Asian flavor to your pork roast with this easy recipe. Vinegar, soy sauce and ginger all help create the beautiful teriyaki glaze on this slow cooked tender pork roast that will have everyone asking for seconds.

Ingredients

- 1 can apple juice (8 oz)
- 2 tablespoon sugar
- 2 tablespoon soy sauce
- 1 tablespoon vinegar
- 1 teaspoon ground ginger
- 1/4 teaspoon garlic powder
- 1/8 teaspoon pepper
- 2 3/4 pound boneless pork loin roast
- 3 tablespoon cold water
- 1 1/2 tablespoon cornstarch

Instructions

1. Mix apple juice, sugar, soy sauce, vinegar, garlic powder and pepper in slow cooker. Add roast, turning to coat. Turn fat side up.

2. Cover and cook on high for 3 1/2 to 4 hours or on low for 7 to 8 hours or until meat is very tender. Transfer meat to warm platter, cover to keep warm.

3. Strain cooking liquid into a small saucepan. Skim off fat. Bring to a boil over medium heat. Mix water and cornstarch until smooth. Stir into boiling liquid. Cook for 1 to 2 minutes until thickened. Serve with meat.

Easy Tuna Noodle Casserole

Description

This dish is a slow cooked version of classic tuna noodle casserole. Using cream of celery soup is a great shortcut to get a creamy casserole without having to create a sauce from scratch, and the toasted almonds give this meal a great crunch.

Serves: 6

Ingredients

- 2 cans cream of celery soup
- 1/3 cup dry sherry
- 2/3 cup milk
- 2 tablespoon parsley flakes
- 10 ounce frozen mix vegetables
- 2 cans tuna, drained
- 10 ounce egg noodles, cooked
- 2 tablespoon margarine
- 1/2 cup toasted almonds

Instructions

1. In a large bowl, thoroughly combine soup, sherry, milk, parsley flakes, vegetables, and tuna. Fold in noodles.

2. Pour into greased slow cooker. Top with almonds and butter. Cover and cook on Low 7 to 9 hours. (High 2 to 3 hours). Do not overcook, cook just until noodles are tender.

Tangy Meatloaf with Sour Cream Mushroom Sauce

Description

Tangy Meatloaf With Sour Cream Mushroom Sauce is a delicious spin on traditional meatloaf. This slow cooked dinner is easy to make and beats eating out in a restaurant any day of the week.

Ingredients

- 8 ounce container onion sour cream dip
- 2 1/4 cup soft bread crumbs
- 1/2 cup finely chopped celery
- 1/4 cup chopped onion
- 2 tablespoon chopped pimento
- 1 teaspoon dried dill weed
- 3/4 teaspoon salt
- 1 dash pepper
- 1 pound ground beef
- 1 pound ground pork
- 2 eggs, beaten
- 1 can cream of mushroom soup

Instructions

1. In large bowl combine the eggs, 1/2 cup of the onion sour cream dip, the bread crumbs, celery, onion, pimento, dill weed, salt and pepper; mix well. Blend in the ground beef and pork.

2. In slow cooker crisscross two 15" x 2" strips of foil (use heavy duty or double thickness of regular), across the bottom and up the sides. Place the meat mixture atop the foil strips, pressing lightly to form a round loaf that doesn't touch the sides of the pot. Cover; cook on low heat 8-9 hours. Lift out the meatloaf, using the foil handles; drain off excess fat. Serve with Sour Cream Mushroom Sauce.

   Sour Cream Mushroom Sauce:

   In saucepan combine remaining 1/2 cup of onion sour cream dip and cream of mushroom soup. Heat through, stirring occasionally.

Turkey Ranchero

Description

Turkey Ranchero gives you the taste of a fancy Mexican dinner with such a simple recipe. This tasty casserole is loaded with cheese, onions and sour cream and is topped off with crunchy corn chips.

Serves: 8

Cooking Time: 8 hr

Ingredients

- 4 turkey thighs
- 1 pack enchilada sauce mix
- 6 ounce tomato paste
- 1/4 cup water
- 4 ounce Monterey Jack cheese, grated
- 1/3 cup low fat yogurt or sour cream
- 1/4 cup green onions, sliced
- 1 1/2 cup corn chips, crushed

Instructions

1. With sharp knife, cut each thigh in half, remove bone and skin. Place in slow cooker.
2. Combine enchilada sauce mix with tomato paste and water. Mixture will be thick. Spread on thighs.
3. Cover, cook on LOW 7 to 8 hours or until tender.
4. Turn pot on HIGH. Add cheese, stir until melted.
5. Spoon into an au gratin dish or shallow casserole. Spoon yogurt over turkey. Sprinkle with onions. Top with corn chips.

Sweet and Sour Beef Brisket

Description

Sweet and sour beef brisket is a great recipe that tastes like it came from a restaurant. This simple preparation using a slow cooker creates a tender brisket that is bursting with flavor.

Ingredients

- 1/2 cup orange juice
- 2 tablespoon lemon juice
- 2 tablespoon light brown sugar
- 1 tablespoon tomato paste
- 2 onions, thinly sliced
- 2 carrots, cut into 1/2" rounds
- 1/2 cup dark raisins
- 3 pound beef brisket
- 1/4 teaspoon salt
- 1/4 teaspoon freshly ground black pepper
- 1 tablespoon cornstarch dissolved in 2 tablespoons cold water

Instructions

1. In a slow cooker, mix the orange and lemon juices, brown sugar, and tomato paste. Stir in the onions, carrots, and raisins.

2. Cut the brisket crosswise into 2 or 3 large pieces to fit into slow cooker and season with salt and pepper. Stack the brisket on top of the vegetables.

3. Cover and cook until meat is tender, 8 to 9 hours on Low.

4. Using a slotted spoon, transfer the brisket and the onions, carrots, and raisins to a platter, and cover with foil to keep warm. Skim the fat from the surface of the cooking liquid.

5. In a medium saucepan, bring the cooking liquid to a simmer over medium heat. Stir in the cornstarch mixture and cook just until thickened. Pour the sauce over the brisket and serve immediately.

Texas Barbecued Beef and Beans

Description

Get a taste of Texas with this down home beef and bean slow cooker recipe. Dinner will be ready in a snap and you'll feel like you're eating a home cooked meal at a Texas ranch.

Cooking Time: 7 hr

Ingredients

- 1 1/2 cup finely chopped onion
- 8 ounce tomato sauce
- 1/2 cup mild or medium picante sauce
- 2 tablespoon cider vinegar
- 1 1/2 tablespoon brown sugar
- 1 tablespoon chili powder
- 2 teaspoon Worcestershire sauce
- 1/4 teaspoon black pepper
- 1 pound beef, trimmed of fat and cut into narrow strips
- 2 garlic cloves, minced
- 3 (16 oz.) cans kidney beans, rinsed and drained

Instructions

1. In slow cooker, stir together onion, tomato sauce, picante sauce, vinegar, brown sugar, chili powder, Worcestershire sauce, and pepper. Stir in beef, garlic, and beans.

2. Cover and cook on HIGH setting for 1 hour. Turn setting to LOW and cook for 5 to 6 hours.

Turkey a la King

Description

Turkey a la King is a classic dish that is even better in a slow cooker. This tasty treat is like a thick soup with turkey and veggies. Turkey a la King is perfect served as is, but is also great on pasta.

Ingredients

- 1/4 cup onion, finely chopped
- 1/4 cup celery, finely chopped
- 1/4 cup green pepper, finely chopped
- 1/4 cup pimento, chopped
- 4 ounce mushrooms, stems and pieces
- 3 cup turkey, cooked and cubed
- 1/2 teaspoon seasoned salt
- 1/8 teaspoon pepper
- 10 ounce can cream of mushroom soup
- 13 ounce can evaporated milk, drained

Instructions

1. Put all ingredients into an electric slow cooker, mix. Cover and cook on low for 2 to 3 hours, or until thoroughly heated, stir once.

   Serve over hot fluffy rice. To reduce fat in this dish, use Campbell's Healthy Choice Cream of Mushroom Soup, non-fat evaporated milk and serve over white or brown rice cooked without added fat.

Spicy Pineapple Pork Chili

Description

Spicy pineapple pork chili is the perfect combination of sweet and spicy. The sweet pineapple offsets the spice from the chili powder creating a beautifully balanced chili that is delicious and filling.

Cooking Time: 9 hr

Ingredients

- 1 pound lean boneless pork, trimmed of fat and cut into 1-inch cubes
- 1 cup dried small white beans, rinsed, drained, and picked over
- 1 cup hot water
- 1 can diced tomatoes in puree, (14 1/2-ounce)
- 1 can tomato paste, (6-ounce)
- 20 ounce can unsweetened pineapple chunks, drained, juice reserved
- 1 can diced green chiles, (4-ounce)
- 1 medium onion, chopped
- 1 tablespoon chili powder
- 1 tablespoon ground cumin
- 1/2 teaspoon garlic powder

Instructions

1. In a 3 1/2-quart electric slow cooker, combine the pork, beans, hot water, tomatoes with their liquid, tomato paste, juice drained from the pineapple chunks, chiles, onion, chili powder, cumin, and garlic powder. Mix well.

2. Cover and cook on the low heat setting 8 1/2 to 9 hours, until the pork and beans are tender, stirring once halfway through the cooking time, if possible. Stir in the pineapple chunks and serve.

Slow Cooker Creamy Chicken Casserole

Description

Dinner couldn't be easier with this slow cooked creamy chicken casserole. Made of chicken, sour cream, mushroom soup, cheese and veggies, this casserole is sure not to disappoint even the pickiest eaters in your clan.

Ingredients

- 2 cans cream of mushroom soup
- 16 ounce sour cream
- 2 cup shredded cheddar jack cheese
- 1 large can sliced mushrooms
- 1 cup whole milk
- 1 yellow onion, diced
- 1 bag mixed frozen vegetables (broccoli, red peppers and mushrooms)
- 3 cup cooked rice
- 3 cup diced uncooked boneless skinless chicken
- 1 tablespoon minced garlic
- Salt and pepper, to taste

Instructions

1. Combine in slow cooker. Cook on low for 6-8 hours or on high for 3-4 hours.

All Day Slow Cooker Pot Roast

Description

This pot roast is SO delicious, and so easy to make, that you'll want to make it a frequent meal. In our house, we have it probably once a month - it's a family favorite!

Ingredients

- 2 1/2 pound boneless chuck, cut into 1-inch cubes
- 1/2 cup plus 1/4 cup flour
- 1/4 cup butter
- 1 medium onion, sliced
- 1 teaspoon salt
- 1/8 teaspoon pepper
- 1 clove garlic, minced
- 2 cup beer
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Instructions

1. Coat beef cubes with 1/2 cup of the flour and brown in melted butter.
2. Drain off excess fat.
3. In slow cooker, combine browned meat with onion, salt, pepper, garlic and beer.
4. Cover and cook on low 5-7 hours (all day) until meat is tender.
5. Turn control to high.
6. Dissolve remaining 1/4 cup flour in small amount of water.
7. Stir into meat mixture, cook on high 30-40 minutes.

Notes

Serve with rice and salad.

Barbecue Beef Short Ribs with Vegetables



Description

This recipe couldn't be simpler. The ingredient list may be a bit daunting, but when you see the instructions, you'll definitely want to try this one. This is perfect for special occasions.

Cooking Time: 8 hr

Ingredients

- 3 1/2 pound beef short ribs
- 1 tablespoon vegetable oil
- 1 large onion, cut into wedges
- 1 cup water
- 1 cup tomato ketchup
- 1/3 cup red wine vinegar
- 1 tablespoon paprika
- 1 teaspoon curry powder
- 1/2 teaspoon chili powder
- 1/2 teaspoon dry mustard
- 2 teaspoon salt
- 4 medium potatoes, peeled
- 4 medium carrots, pared, cubed
- 1 tablespoon cornstarch, optional
- 1/4 cup water

Instructions

1. Mix all ingredients and cook on low for 6-8 hours.

Slow Cooker Classic Sloppy Joes

Description

Making sloppy joes in a slow cooker is a great way to have dinner on the table when everyone is hungry. This recipe is easy to throw together and the family will love it. You can substitute ground turkey, chicken or pork for the beef for a unique twist

Ingredients

- 1 $^{1}/_{2}$ pound ground beef
- $^{1}/_{2}$ cup onion, chopped
- 1 clove garlic, minced
- $^{3}/_{4}$ cup ketchup
- $^{1}/_{2}$ cup green pepper, chopped
- $^{1}/_{4}$ cup water
- 2 tablespoon brown sugar
- 2 tablespoon vinegar
- 2 tablespoon Worcestershire sauce
- 1 $^{1}/_{2}$ teaspoon chili pepper
- 2 tablespoon stone-ground mustard
- Hamburger buns

Instructions

1. In a large skillet brown ground beef, onion and garlic. Cook until meat is brown and onion is tender. Drain off fat.

2. In any size Crock-Pot, combine the rest of the ingredients (except the hamburger buns). Stir in meat mixture. Cover and cook on low 6-8 hours or on high 3-4 hours. Spoon onto hamburger buns.

Slow Cooker Italian Chicken

Description

This Crockpot Italian Chicken has flavorful vegetables that will cook right in the slow cooker! You will get an entire meal in one pot, full of zucchini, carrots, chicken and more.

Preparation Time: 15 min

Ingredients

- 12 boneless, skinless chicken thighs, cut into 1-inch pieces
- 2 14.5 oz cans tomatoes with Italian herbs
- 2 cup cubed zucchini
- 1 cup pearl onions, peeled
- 1 cup baby carrots
- 2 tablespoon tomato paste
- 4 cloves garlic, chopped
- 1 teaspoon sugar
- 1 teaspoon red pepper flakes

Instructions

Combine all ingredients in slow cooker. Stir to mix. Cook on low setting 6 to 10 hours or until done. Serve over pasta or rice.

Slow Cooker BBQ Meatballs



Description

Spice up your favorite meatballs with this easy, saucy slow cooker meatball recipe. Form and cook meatballs using your protein of choice and then drop them in your slow cooker and let them absorb the rich, flavorful sauce. These work great on sub rolls or over rice.

Ingredients

- 1 $^{1}/_{2}$ cup (12 oz.) chili sauce
- 1 cup grape jelly or jam
- 2 teaspoon Dijon mustard
- 1 pound meatballs, cooked

Instructions

1. Combine chili sauce, grape jelly and mustard in slow cooker; stir well. Cover and cook on high while preparing meatballs.

2. Add cooked meatballs to sauce in slow cooker. Stir well to coat, cover and cook on Low for 6-10 hours or High for 4 hours. (Low is recommended.)

Notes

To serve as appetizers, make small meatballs and serve on toothpicks. To serve as a main meal, make regular size meatballs and serve over flat noodles.

Roast Chicken with Rosemary and Garlic

Description

Roast a perfect, moist bird in your slow cooker. This three ingredient slow cooker recipe couldn't be simpler, and in hours you will have a succulent chicken on the table. Serve this tasty treat with mashed potatoes, rice pilaf and your favorite salad.

Ingredients

- 5 pound whole roasting chicken
- 8 small sprigs of fresh rosemary
- 4 cloves garlic, halved

Instructions

1. Remove excess fat from chicken. Remove giblets from chicken and refrigerate for another use. Rinse and drain chicken.

2. Starting at neck cavity, carefully loosen skin from breast with your fingers or knife by gently pushing between the skin and meat. Insert 2 garlic cloves and 2 rosemary sprigs under breast skin at edge of wings. Continue pulling skin and insert 2 rosemary sprigs and 2 garlic pieces under drumstick skin. Make a small slit in skin on each wing. Insert a garlic piece and a rosemary sprig into each. Insert 2 garlic pieces and 2 rosemary sprigs in body cavity.

3. Tie legs together and wings close to body. Place chicken, breast side down, in a 4 or 5-quart slow cooker.

4. Cover and cook on LOW 6 or 7 hours or until juices are clear when thick part of chicken is pierced with a knife.

5. Remove chicken from slow cooker and discard garlic and rosemary. Cut chicken into individual pieces and serve.

Slow Cook Barbecued Spareribs



Description

These smoky spareribs are a great slow cooked meal. These delicious saucy ribs will have you licking sauce off your fingers.

Serves: 6

Cooking Time: 8 hr

Ingredients

- 5 pound spare ribs
- 2 tablespoon vinegar
- 1/2 cup catsup
- 1/4 teaspoon salt
- 2 tablespoon brown sugar
- 1/2 teaspoon hickory smoke salt (or liquid smoke and salt)
- 1/2 cup steak sauce
- 1 teaspoon minced onion

Instructions

1. Place spareribs on rack in baking pan. Brown in a 400 degree F oven for 15 minutes; turn and brown on other side for 10 to 15 minutes.

2. Drain fat and put ribs in slow cooker. Combine remaining ingredients and pour over ribs. Cover and ccok on low 6 to 8 hours.

Pot Roast with Noodles

Description

This tasty pot roast is an easy way to make a restaurant quality meal at home. The secret to this pot roast is the quick-cooking tapioca which both adds sweetness and serves as a moistener for this delicious dish.

Cooking Time: 6 hr

Ingredients

- 2 1/2 pound beef chuck roast
- 1 tablespoon cooking oil
- 2 carrots, sliced
- 2 stalks celery, sliced
- 1 onion, sliced
- 2 cloves garlic, minced
- 1 tablespoon quick-cooking tapioca
- 14 ounce can Italian-style stewed tomatoes
- 6 ounce can Italian-style tomato paste
- 1 tablespoon brown sugar
- 1/2 teaspoon salt
- 1/2 teaspoon black pepper
- 1 bay leaf
- 8 ounce wide noodles, cooked

Instructions

1. In a large skillet, brown roast on all sides in hot oil. Transfer to slow cooker.
2. In a small bowl, combine tomatoes, tomato paste, brown sugar, salt, pepper, and bay leaf; pour over meat.
3. Cover and cook on Low for 10 to 12 hours or on High for 5 to 6 hours. Discard bay leaf. Cut meat up and serve over hot cooked noodles.

Beef Stew with Sun-Dried Tomatoes



Description

This hearty beef stew has an extra dimension of flavor with tasty sun-dried tomatoes. Cook this in your slow cooker all day and enjoy a warm, delicious meal as an end to a chilly fall or winter day.

Serves: 6

Preparation Time: 20 min

Cooking Time: 9 hr

Ingredients

- 1 cup sun-dried tomatoes, not oil-packed
- 1 1/2 pound beef stew meat
- 12 new potatoes, (1 1/2 pounds)
- 1 onion, in 8 wedges
- 8 ounce bag baby-cut carrots, (about 30)
- 2 cup water
- 1 1/2 teaspoon seasoned salt
- 1 bay leaf
- 1/4 cup water
- 2 tablespoon all-purpose flour

Instructions

1. Rehydrate tomatoes as directed on package; drain and coarsely chop. Mix tomatoes and remaining ingredients except 1/4 cup water and the flour in 3 1/2 to 4 quart slow cooker . Cover and cook on low heat setting 8-9 hours or until vegetables and beef are tender.

2. Mix 1/4 cup water and the flour; gradually stir into beef mixture.
3. Cover and cook on High heat setting 10-15 minutes longer or until slightly thickened. Remove bay leaf.

Golden Pork Chops



Description

Give tonight's pork dinner a kick in the pants with Golden Pork Chops. Cinnamon, sugar, and fruit sweeten these juicy pork chops, but tomato sauce and spices keep them from tasting cloying.

Serves: 5

Ingredients

- 5 to 6 pork chops
- 1/4 cup brown sugar
- 1/2 teaspoon cinnamon
- 1/4 teaspoon cloves
- 1 8oz can tomato sauce
- 1 29 oz can cling peach halves
- 1/4 cup vinegar
- salt and pepper, to taste

Instructions

1. Lightly brown pork chops on both sides in large skillet or slow-cooking pot with browning unit. Pour off excess fat. Combine brown sugar, cinnamon, cloves, tomato sauce, 1/4 cup syrup from peaches, and vinegar.

2. Sprinkle chops with salt and pepper. Arrange chops in slow cooking pot. Place drained peach halves on top. Pour tomato mixture over all. Cover and cook on low for 4 to 6 hours.

Barbecue Brisket and Noodles



Description

Recreate grandma's brisket with this easy slow cooker recipe. You will love the combination of the rich barbecue sauce and the spicy horseradish. The kids will love eating this tender meat with wide noodles.

Ingredients

- 2 $^1/_2$ pound beef brisket
- 1 cup bottled hickory-smoke barbecue sauce
- 1 tablespoon prepared horseradish
- 1 teaspoon prepared mustard
- $^1/_4$ teaspoon salt
- $^1/_8$ teaspoon ground black pepper
- 12 ounce wide noodles

Instructions

1. Place brisket in slow cooker. In a small bowl, combine barbecue sauce, horseradish, mustard, salt, and pepper. Pour over brisket.

2. Cover and cook on low 7 to 8 hours or until brisket is tender.

3. Cook noodles according to package directions; drain.

4. Slice meat. Arrange sliced meat on noodles and top with sauce.

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Included in this eCookbook

- 28 Slow Cooker Recipes, including:
  - Slow Cooker Classic Sloppy Joes
  - Roast Chicken with Rosemary and Garlic
  - Pot Roast with Noodles
  - Beef and Vegetable Stew

  and more!